



Ozone Food Safety

- * Eliminates E-Coli, Listeria, Salmonella, other pathogens
- * Extends Product Shelf Life!

Benefit to Retailer

- ◆ Reduce Risk
- ◆ Higher Profit Margin
- ◆ Superior Company Image
- ◆ Increase Public Confidence

Ozone Technology

Why use Ozone as a sanitizing and disinfecting solution?

It is proven that ozone technology is 3000 times faster and 51% more effective at killing bacteria and pathogens than chlorine.

With ozone sanitization system, there is no need hot water and chemicals. Ozone convert back to oxygen in 20 minutes after application and there is no toxic waste to dispose of.

Our ozone system can also be used to recycle waste water, which significantly reduces water and disposal costs.

We can extend the self life of your products. At the same time, increase your profit yield and improve over all quality of your food and facility.

Reduce cost and processing time, while increasing profits and value of products



Mixing System

Dynamic ozone mixing pump dosing the ozone into microscopic bubbles in water solution. The result is higher ozone residuals, with less off gas and more effective application.

Model

OZ05 : 5 gram/hour for water flow 2500 liter/hour or 2-3 tap water station.

OZ10 : 10 gram/hour for water flow 5000 liter/hour or 5-6 tap water station.

Remark: Ozone residual in water is effective at 2 ppm.

Intergro Co., Ltd

107-107/1 Sudprasert Road
Bangkhlo, Bangkoklaem
Bangkok 10120

Phone: +66 02 688 5080-3
E-mail: sumrit@intergro.co.th
www.intergro.co.th